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alma

G R O U P

ALMA AT HOME

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We've had you at ours.....alot, so now it's time to return the flavour.

At alma group, we believe that a meal is not just a transaction; it's an opportunity to connect, bond, and enjoy the company of your nearest and dearest. Our 'Alma at Home' service extends this belief beyond the walls of our restaurant, allowing you to create memorable moments with your loved ones in the comfort of your own home.

So if you can't get in to one of our venues or want a more intimate dining experience for you and you friends we've got you covered ! We are excited to bring alma's intimate and mouth-watering dining experience directly to your doorstep. We take pride in presenting a diverse array of dishes that cater to every palate, working with you to create a bespoke menu integrating ingredients and produce that may not be available at our venues to make it truly unique.

We understand that your dining experience is not just about the food on the plate; That's why Alma at Home is more than just a catering service; it's an exclusive opportunity to experience our culinary magic in a more interactive format. Expect our executive chef in your very own kitchen, guiding you through an exquisite menu that reflects the essence of alma group's finest offerings. Sharing is caring, so expect them to convey the nuances of each dish, explaining their inspiration, and answering any questions you may have. This unique interaction allows you to gain insights into the artistry behind the flavours, the selection of ingredients, and receive any tips or instructions on how to make the dishes yourself.

I know what you're thinking "But its margaritas I want", say no more. We also have our mixologist on hand if you prefer someone to shake them for you. Take this one step further and Sam can take you through some of our secrets on how to make some of our signature cocktails at home, along with anything you would like to know about agave spirits.

So whether you are hosting an intimate family gathering, a special celebration, or an elegant soirée, our catering options will be sure to elevate the evening and ensure you have the

best night possible

See you soon x

STAND UP

Choose 5 from roaming + taco's/tostadas

From \$45pp + staff costs

Chef + 1 waiter per 30 people

Smaller groups is minimum spend \$1,350

STAND UP + SITDOWN

From \$130 pp

Choose 4 from roaming + taco's/tostadas

1 taco/tostada

Shared starters (1 between 3)

Shared mains (1 between 3)

Shared accompaniments (1 between 3)

Shared desert (1 between 3)

SIT DOWN

From \$100 pp

Cool (1 between 3)

Tacos/tostadas (1 pp)

Larger (1 between 3)

Shared accompaniments (1 between 3)

Shared dessert (1 between 3)

COCKTAILS

\$12 per cocktail

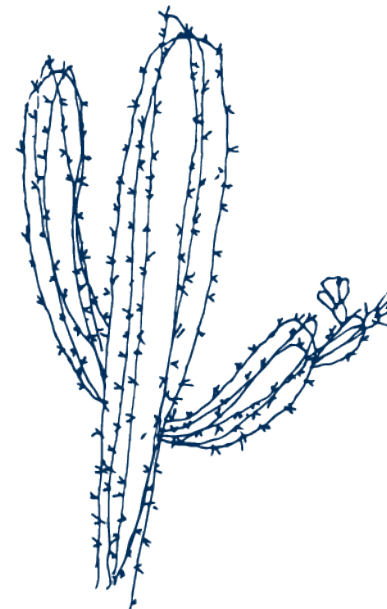
Pre batched on day - self serve

STAFF COSTS

Chef : \$80 per hour

Waiter : \$50 per hour

Bartender : \$50 per hour



ROAMING

Pacific Oysters

Mignonette, tabasco, aguachile, hidromiel, al natural

Bocconcini en salsa verde

Chicken Tinga Empanadas

Corn truffle empanadas, martajada sauce

Agave grilled halloumi, honey glaze, salsa macha

Grilled Scallops, artichoke reduction, salsa macha

Hard shell taco, salmon sashimi, avocado, jalapeno dressing, sesame seeds

Grilled baby corn, chipotle aioli, salsa macha and ricotta salata cheese

TACOS + TOSTADAS

Kingfish tostada, salmon roe, cucumber, coriander oil

Seared tuna tostada, avocado, chipotle, crispy leek

Mushroom tostada, shimiji mushrooms, salsa roja, pickled onions

El diablo tostada, grilled prawns, jalapeno, avocado, chilli glaze

Charcoal chicken taco, pico de gallo, charred salsa roja

Pork carnitas taco, avocado, salsa verde

Barramundi taco, coleslaw, chipotle aioli

Grilled or battered

Carne asada taco, guacamole, flank steak, burnt chilli sauce

Burnt avocado taco, salsa verde, fried onions

COCKTAILS

Classic Margarita -

Tequila, triple Sec, lime

Jalapeno Margarita -

Jalapeno & capsicum Infused tequila, lime

Tommy's Margarita -

Tequila, agave, lime "on the rocks"

Paloma -

Tequila, grapefruit, lime

Spicy Mango Margarita -

Tequila, chilli, mango, lime

El Tropic -

Gin, peach, pomegranate, citrus

COOL

Kingfish ceviche, coriander oil, leche de tigre, cucumber
Scallop tostada, chilli vinagrette, smoked barramundi
Burrata en salsa verde, nasturtium flowers
Blue fin tuna crudo, avocado, warrigal greens, ponzu vinaigrette
Mushroom ceviche, Shimiji mushrooms, jalapeno dressing, red onions, cucumbers, sesame seeds
Guacamole, wakame and tostadas
Sikil pak, quelites and flowers

LARGER

Agave beef short ribs, grilled cos, pickled carrots, handmade tortillas
Hiramasa Kingfish al pastor, crispy pineapple, avocado mousse
Braised octopus, peanut mole, charred sprouts
Smoked chicken, corn truffle mousse, potato and horseradish purée
Roasted lamb shoulder, salsa verde, watermelon radish
Confit mushrooms, molé blanco, red sorrel
Bone in pork belly, salsa verde, escabeshe onions

TO ACCOMPANY

Potato pavé, jalapeño dressing, purslane, radish
Heirloom tomatoes, herbs, avocado
Green apple salad, baby spinach, candied walnuts, pickled radish, pico de gallo, jalapeno & honey dressing.
Seasonal greens, pipian mole
Handmade tortillas

DESSERT

Rosewater and raspberry pavlova
Coconut caramel flan
Salted caramel churros, vanilla ice cream
Ibarra Mousse, ancho chocolate soil, cocoa tuile, toasted hazelnut, davidson plum dust.

